

Earl Grey Shortbread Cookies

- ¾ lbs unsalted butter, at room temperature
- 1 cup sugar
- 1 tsp pure vanilla extract
- 3 ½ cups all-purpose flour
- ¼ tsp salt
- 1 tsp Earl Grey tea
- decorating sugar (optional)

Directions

- 1 Preheat the oven to 350 °F.
- 2 In the bowl of an electric mixer fitted with a paddle attachment, mix together the butter and 1 cup of sugar until they are just combined. Add the vanilla. In a medium bowl, combine the flour, tea and salt, then add them to the butter-and-sugar mixture. Mix on low-speed until the dough starts to come together.
- 3 Remove the dough from the mixing bowl and form into two logs. Roll logs in plastic wrap and refrigerate for about an hour. (I actually refrigerated the dough over night and baked the cookies the next day.)
- 4 Slice dough in ¼ inch pieces and place on a parchment lined cookie sheet. Sprinkle with sugar.
- 5 Bake for about 20 minutes, until the edges begin to brown. Allow to cool to room temperature.

Makes about 4 dozen